

ABSTRACT OF THE DISCLOSURE

Dried soft aerated confections and methods of their preparation are provided having a water activity of about 0.1 to 0.4 and a glass transition temperature of less than 20°C. The confections comprise sugars, a foaming and a structuring ingredient, preferably each gelatin, and about 5 to 15% softening agent. Preferred softening agents include glycerin, polyglycerols and mixtures thereof. The confections are aerated to densities of about 0.1 to 0.5 g/cc. The soft dried aerated confections are particularly suited for addition to children's Ready-To-Eat cereals in the form of pieces weighing about 0.1 to 2g each. The dried confection pieces maintain their soft texture over time without causing moisture migration to the cereal.

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